

Specialty Drinks

Pain Removers A Monty's classic blend of virgin island dark Rum, Pineapple & OJ. With a touch of Coconut #1 #2 #3 14

Bahama Mama Captain Morgan spiced rum, Miami Club coconut rum, pineapple, orange juice, & a dash of grenadine 16

Tropical Mule Ketel One vodka, muddled cucumber, mango, & ginger beer 15

Just a Splash Tanqueray Gin, muddled cucumber & lemon topped with club soda 14

Mamacita The perfect balance of Miami club light & Rumhaven Coconut Rum, a hint of banana with cranberry and pineapple 14

Mai-Tai A tiki bar classic with Miami Club rum, dark rum, orange curacao, lime juice, & orgeat 16

Perfect Paloma Light and refreshing grapefruit tequila, lightly sweetened, and topped with club soda 13

Ziggy's Old Fashioned Zacapa No.23 rum, lightly sweetened with a touch of bitters 15

Try our Spanglish Michelada \$8

Mojitos

The OG Miami Club Rum, fresh mint, soda and lime 13

Loco Coco Miami Club Coconut Rum, soda, pineapple, coconut cream, mint and lime 14

Guava-Vera Miami Club Rum, guava, mint, soda, and lime 14

Watermelon Sugar Miami Club Rum, watermelon, mint, soda and lime 14

Crazy for You Miami Club Rum, passion fruit, mint, soda, and lime 14

Margaritas

Monty's House Silver tequila, agave, & lime juice 13

The Heat Jose Cuervo jalapeno infused tequila, agave, lime juice & tajin rim 14

Rosarita Don Julio Blanco, sparkling Rose', agave, & lime juice 15

Mezcalina 400 Conejos Mezcal, muddled cucumber, agave, lime, splash of pineapple & tajin rim 14

La Passion El Tequileño tequila, passion fruit, agave, lime, & a tajin rim 15

Draft Beer

Domestic Glass 6 / Pitcher 20

Budlight Miller Lite Yuengling Monty's Brew

Import & Local Glass 7 / Pitcher 26

Stella Artois - Pilsner Modelo Especial - Mexican Lager
La Rubia - Blonde Ale Wynwood Laces - IPA
Veza Sur Spanglish - Latin Lager Kona Big Wave - Golden Ale
Lagunitas Island Beats - IPA Funky Buddah Floridian- German-style Wheat
Golden Road Mango Cart-Wheat Ale **Rotating Line- Ask your server!!**

Bottle Beer

Domestic 6
Budlight Miller Lite Michelob Ultra
Import & Local 7
Corona Heineken Presidente
Blue Moon Modelo Negra Clausthaler N/A

La Original
Official Sponsor of Inter Miami Soccer
Born and Raised
Official Sponsor of the Miami Dolphins

Happy Dad Seltzer 7



Happy Hour

Monday through Friday
4:00 PM to 7:00 PM

Excluding Holidays

\$8 Pain Removers #1 #2 & #3, \$7 House Margaritas & Frozen Cocktails

\$6 Chardonnay, Sauvignon Blanc, Cabernet Sauvignon & Merlot

\$7 Well Drinks, \$6 Import & Local Drafts \$5 Domestic Draft,

Frozen Cocktails

Made with fresh fruits and juices \$12

Piña Colada

Island rum blended with Coconut Milk, Fresh Coconut and
Pineapple topped with Island Dark Rum

Rum Runner

Better than the Original from Islamorada's Famous Tiki Bar!
Light and Dark Rum, Blackberry and Banana Liqueur, Fresh
Pineapple and OJ, topped with 151 Proof Rum

MiamiVice

The best of both worlds, Piña Colada and Rum Runner Mixed

Frozen Lime Margarita

House Silver Tequila, Housemade simple Syrup blended with
fresh Lime Juice

Frose'

Frozen Rose' lightly sweetened and blended to perfection

Mango, Strawberry, Guava, or Passion Fruit \$1

Virgin Piña Colada \$6

All food and beverage purchases are subject to an automatic, mandatory 19% service charge

Sparkling Cocktails

Elderflower Fizz Pinky's up! Prosecco with elderflower & a splash of soda 14

Rose French 75 Our spin on a classic. sweetened sparkling rose, Tanqueray Gin with a twist of Lemon 14

Aperol Spritz Aperol, Prosecco & a splash of soda 15

Wines by the Glass

	Glass	Bottle
Moulin de Gassac, Rose , France	13	46
Sparkling Rose, Wycliff , California	13	46
Santa Marina, Prosecco Italy	13	46
Chardonnay, Line 39 , Monterey, California	13	46
Sauvignon Blanc, Matua , Marlborough, New Zealand	13	46
Pino Gris, J , California	13	46
Malbec, Vive' , Mendoza, Argentina	14	52
Pinot Noir, Francis Coppola , Monterey, California	14	52
Cabernet Sauvignon, Clos du Bois , California	14	52

Sangria

	Glass	Bottle
Red or White With apricot brandy, triple sec, mixed fruits	13	32
Sparkling Prosecco with blackberry brandy, triple sec, mixed fruits	14	34

Wines by the Bottle

	Bottle
Caymus Conundrum , (Red or White) Napa Valley, California	52
Pinot Grigio, Santa Margherita , Trentino-Alto Adige, Italy	69
Sauvignon Blanc, Cloudy Bay , Marlborough, New Zealand	74
Cabernet Sauvignon, Scarlet Vine , Valle del Maipo,Chile	56
Champagne, Veuve Cliquot Ponsardin , Reims, France	140
Rose', La Jolie Fleur ,Mediterranee, France	54
Cabernet Sauvignon, Louis Martini , Valle del Maipo,Chile	52

Soft Drinks

Pepsi, Diet, Starry, Dr Pepper, Ginger Ale, Lemonade
Iced Tea, Bottled Water, Perrier 4

Make sure to have your parking ticket **VALIDATED**
Complimentary up to 3 hours in **LOT 72**

Soups

- Clam Chowder** New England Style, plenty of clams, cream, bacon, potato and onion. Cup **6** – Bowl **8**
- She Crab Soup** Blue Crab, cream, sherry. Cup **7** – Bowl **9**
- Lobster Bisque** Lobster in a homemade cream base Cup **8** – Bowl **10**

Raw Bar

- Gulf Oysters** Cocktail and Mignonette ½ Doz **18** Doz **32**
- Middle Neck Clams** Served with cocktail sauce ½ Doz **8** & Doz **15**
- Tuna Tartar** Yellow fin tuna tossed in a Monty's recipe sauce, mix with cucumber, red pepper, scallions and cilantro, topped with fresh dice avocados **18**
- Seafood Ceviche** Mahi, shrimp and octopus marinated in a Caribbean lime vinaigrette with onions, avocado and corn **18**
- Peel & Eat Shrimp** ½ lb chilled shrimp with old bay **16**
- Rockefeller Oysters** Baked and Topped with creamy spinach and gratin Parmesan cheese **18**
- Seafood Tower** 4 Stone crabs, 6 Oysters , 6 Clams, 10 peel & eat shrimp, ½ lbs snow crab cluster and seafood ceviche **MP**

Seafood Appetizers

- House Smoked Fish Dip** Applewood smoked Mahi & Wahoo, celery, carrots, tortilla chips **15**
- Conch Fritters** Fried conch in spicy batter, cocktail and tartar **16**
- Mahi Fingers** Crispy panko breaded Mahi served with tartar sauce **15**
- Coconut Shrimp** Coconut battered, orange marmalade **14**
- Calamari** Served with a house made marinara sauce **17**
- Grilled Octopus** Charred octopus served with garbanzo salad, topped with house made chimichurri **18**
- Crab Cake** Seasoned lump crab meat coated in breadcrumbs and lightly pan- seared **16**
- Tambaqui Ribs** Lightly breaded fish ribs glazed with hot honey sauce **18**
- Gator Bites** Seasoned and breaded gator bites served with chipotle mayo **19**

Snacks

- Ham Croquetas** Served with pink sauce **9**
- Yucca Fries** Served with a cilantro dip sauce **9**
- Fried Pickles** Breaded pickles spears server with homemade cilantro sauce **10**
- Curly Fries** Brick of seasoned curly fries, perfect for sharing **12**
- Mozzarella Sticks** Breaded mozzarella, house made marinara **11**
- Truffle Fries** Shaved parmesan cheese with a kalamata olives aioli **9**
- Chicken Strips** Breaded and fried, BBQ & honey mustard **14**
- Chicken Wings 10pcs.** Ranch, Blue Cheese or BBQ **14**
- Guacamole & Chips** Made to order, mild, medium, or spicy **15**
- Nachos** Cheese, jalapeños, sour cream and pico **15**
- Add Grilled Chicken **4** Add Guacamole**2** Add Steak **6***

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Seafood

- Fish & Chips** Beer battered cod served with tartar, fries & slaw **24**
- Fried Shrimp** Lightly battered shrimp with cocktail, tartar, fries & slaw **25**
- Grilled Shrimp** Served with red peppers, rice & beans **25**
- Mahi Mahi** Grilled, fried or blackened, mango salsa, beans & rice **26**
- Salmon** Grilled salmon fillet, served with our signature mango salsa, accompanied with Jazmin rice and asparagus **28**
- Grouper** Crispy grouper fillet, served with rosemary red skin potatoes and tartar sauce **29**
- Seafood Rice** Paella style. Yellow rice, cooked with lobster broth, topped with calamari, fish, clams, crawfish, scallops and shrimp **32**
- Cazuela de Mariscos** Cod, shrimp, clams and bay scallops cooked in a House made Criolla sauce, jasmine rice **32**
- Lobster & Shrimp Risotto** Served with sauteed mushrooms, white wine with parmesan cheese, topped with crispy onions **34**
- Lobster and Shrimp** Grilled Florida lobster tail ans shrimps served with butter, salad and a choice of a side **59**
- Whole Fish** Citrus marinated and lightly breaded, rice & beans **MP**
- Lobster Thermidor** Fresh Whole Maine lobster cut in half stuffed with sauteed mushrooms, lobster and shrimp, creamy parmesan sauce, and gratin provolone cheese on top. Served with smashed garlic baby potatoes **MP**

Florida Stone Crabs

Harvested off the Florida Keys these claws are as fresh as it gets!
Our fishermen only take one claw from each crab making them one of the most sustainable foods you can eat. They're steamed on the boat and put on ice before being brought directly to us. Slightly sweet, paired perfectly with a great glass of wine or the right cocktail.

Tacos

- Baja Fish Tacos** Mahi, citrus slaw, chipotle mayo, queso fresco, esquites **19**
- Baja Shrimp Tacos** Citrus slaw, chipotle mayo, queso fresco, and esquites **18**
- Octopus Tacos** Grilled onions, paprika potatoes, lettuce, and cilantro sauce **19**
- Chicken Tacos** Lemon Garlic grilled chicken, queso fresco, pico, chipotle mayo **18**
- Impossible Tacos** Sauteed mushrooms, avocado sauce, queso fresco and pico de gallo **18**
- Steak Tacos** Sautéed with red peppers and onions, avocado crema and cilantro **20**

Pasta

- Alfredo** Fettuccine pasta in a creamy Alfredo sauce **18**
*Chicken **6** Shrimp **7** Salmon **12***
- Seafood**
Shrimp, scallop, and clams, cooked in a house-made marinara sauce. Served over al dente fettuccine topped with fresh basil **28**
- Lemon Garlic Shrimp**
Fettuccine tossed with sautéed shrimp in garlic, butter, white wine, freshly squeeze lemon **21**
- Cajun**
Fettuccine tossed in a homemade Cajun white sauce, sauteed onions, red bell pepper and sausage **19**
*Grilled chicken **6** - Grilled Shrimp **7***

Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Salads

- Classic Caesar** Romaine, shaved Parmesan, garlic herb croutons **14**
Grilled Chicken **\$7** Shrimp **\$8** Mahi **\$10** Salmon **\$12** Steak **\$12**
- Latin Chopped** Salad mix, grilled chicken, queso fresco, plantains, grilled corn, black beans, avocado and cilantro dressing **18**
- Watermelon Salad** Grilled or blackened shrimp, mixed greens dressed in a balsamic vinaigrette, topped with watermelon sprinkled with tajin, goat cheese, red onions, tomatoes, and walnuts **20**
- Seared Tuna** Choice of blackened or sesame crusted yellowfin tuna. Salad mix with mango, red pepper, chopped peanuts and ginger dressing **20**
- Poke Bowl** Diced Tuna, jasmine rice, carrots, cucumber, sesame seeds, chipotle mayo and sweet chili soy sauce **19**
- Seafood Salad** Shrimp, Crab and Lobster salad served over Romaine lettuce, tomatoes, carrots, cucumber, black olives, key lime dressing **21**
- Salmon & Quinoa** Quinoa mix, carrots, red pepper, cilantro, and avocado, tossed in a red wine vinaigrette, topped with crusty salmon bites **20**

Sandwiches

- Mahi Sandwich** Grilled or blackened, tartar, lettuce, tomato, onion **19**
- Chicken, Bacon, Avocado** Swiss cheese, lettuce, tomato, herb mayo **17**
- Crispy Chicken Sandwich** Battered chicken breast, spicy mayo, pickles, lettuce and pickled red onions **17**
- Minuta Sandwich** Snapper perfectly seasoned and lightly breaded. Lettuce, tomato, red onions, and tartar sauce. Served with potato sticks **17**
- Pan con Bistec** Butter toasted hoagie bread, pink sauce spread and lettuce, seared mojo skirt steak caramelized onions, topped with potatoes sticks **18**
- Seafood Roll** Shrimp, Crab and Lobster salad, Romaine lettuce diced tomatoes **21**

Burgers

- American Burger** American cheese, mayo, lettuce, tomato, onion, pickle **16**
- Swiss Mushroom Onion Burger** Herb mayo, lettuce, tomato, onion **17**
- BBQ Bacon Burger** BBQ, cheddar, bacon, lettuce, tomato, onion **17**
- Impossible Burger** American, mayo, lettuce, tomato, onion, pickle **18**
- Monty's Burger** Bacon marmalade, grilled queso fresco, ranch coleslaw, tomatoes, and red onions **18**

Grill

- NY Steak**
12oz steak and rosemary potatoes, topped with garlic butter **32**
- Roasted Chicken**
Baked quarter chicken served with mojo yuca, and Caribbean rice and beans **21**
- BBQ Ribs**
Fries, corn and slaw - Half Rack **18** Full **26**

Sides

- Steamed Broccoli** **6**
- Corn on the Cob** **6**
- Tostones** **6**
- Sweet Potato Fries** **6**
- Side Caesar Salad** **6**
- Sweet Plantains** **6**
- Asparagus** **7**

Kids

- Hot Dog** **7**
- Grilled Cheese** **8**
- Cheeseburger** **8**
- Grilled Chicken** **8**
- Chicken Fingers** **8**
- Fish Fingers** **8**
- Kid Steak** **12**
- Kid Pasta** **10**

Desserts

- Key Lime Pie** **9**
Our Award Winning Key West Recipe tart and delicious!
- Ice Cream** **8**
Vanilla, Chocolate, Coconut
- Coconut Flan** **9**
- Fried Cheesecake** **11**
- Brownie a la mode** **12**